Item # _____ C.S.I. Section 11420

FRYERS

1GR65 SERIES
FREE STANDING GAS FRYER

Find this product at:
Central RESTAURANT PRODUCTS
1-866-285-1252

1GR65M: Behind the door millivolt thermostat control adjusts from 200° to 400°F.

1GR65A: Solid state analog knob temperature control behind the door. Accurate temperature control 200° to 390°F. User selectable
fat melt modes. Electronic ignition.

1GR65D: Digital Solid state temperature control programmable from 200° to 390°F. Completely programmable with single digital 4 character display. User selectable fat melt modes. Automatic and manual select boil out modes. Electronic ignition.

1GR65C: Computer control with digital character display. Completely programmable with 10 product keys. Adjusts from 200° to 390°F. User selectable fat melt modes. Automatic and manual select boil out modes. Programmable Celsius and Fahrenheit temperature scales. Electronic ignition.

SPECIFICATIONS

65 - 70 lbs. capacity free standing gas fryer, Vulcan-Hart Model No. (1GR65M) (1GR65A) (1GR65D) (1GR65C). Stainless steel cabinet. Set of four 6" adjustable casters (2 locking). Stainless steel fry tank with five heat exchanger tubes and a “V” shaped cold zone. 1¼" full port ball type drain valve. Twin fry baskets with plastic coated handles. 150,000 BTU/hr. input. Millivolt (M), solid state analog knob control (A), solid state Digital (D), or programmable computer (C) control system. Electronic ignition standard with solid state and computer control models. Tank brush, stainless steel crumb scoop and clean-out rod.

CSA design certified. NSF listed.

SPECIFY TYPE OF GAS WHEN ORDERING.

- ☐ Natural Gas.
- ☐ Propane Gas.

SPECIFY ALTITUDE.

- ☐ Natural Gas for above 2000 ft.
- ☐ Propane Gas for above 3500 ft.

STANDARD FEATURES

- ■ Stainless steel fry tank, 65 - 70 lb. capacity. Includes limited 10 year tank warranty.
- ■ 1¼" full port ball type drain valve.
- ■ Stainless steel cabinet.
- ■ Set of four 6" adjustable casters (2 locking).
- ■ Twin fry baskets with plastic coated handles.
- ■ 150,000 BTU/hr. input.
- ■ Five heat exchanger tubes positioned for easy cleaning.
- ■ Hi-limit shut-off.
- ■ Combination gas shut-off valve and pilot ignition system.
- ■ Tank brush, stainless steel crumb scoop and clean-out rod.
- ■ One year limited parts and labor warranty.

ACCESSORIES

- ☐ FRYMATE-VX15 add-on frymate.
- ☐ Stainless steel tank cover – doubles as a work surface top.
- ☐ Connecting Kit(s) – Connects two fryers together (brackets, grease strip and hardware included).
- ☐ Single large basket – 18¾"w x 13¼"d x 5½"h.
- ☐ Set of twin baskets – 9¼"w x 13¼"d x 6"h.
- ☐ ¾" Flexible gas hose with quick disconnect.
- ☐ 10" high stainless steel removable splash guard.

OPTIONS

- ☐ Second year extended limited parts and labor warranty.

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P.O. Box 696 ■ Louisville, KY 40201 ■ Toll-free: 1-800-814-2028 ■ Local: 502-778-2791 ■ Quote & Order Fax: 1-800-444-0602

Central Restaurant Products

FRYERS

GR KLEENSCREEN *PLUS*® FILTRATION SYSTEM

BUILT-IN FILTER SYSTEM FOR 2GRF, 3GRF & 4GRF FRYERS

Model 2GR45DF

SPECIFICATIONS

Built-in filter system, Vulcan-Hart Model No. (# of fryers 2, 3, 4) GR (45, 65, 85) (control type M, A, D, or C) F (add suffix-F to fryer battery model No., i.e. 2GR45DF). Filter system accommodates maximum of four cabinets for GR45F and maximum of three for GR65F and GR85F. Filter vessel constructed of drawn (seamless) 18 gauge series stainless steel. The 2GR45F filter pan weighs only 12.2 lbs. and the filter pan for the 2GR65 & GR85F weighs only 20.5 lbs. ⅓ H.P. motor/pump circulates hot frying compound at the rate of 8 gallons per minute, activated by a one touch push button switch. System provided standard with paperless stainless steel mesh filter screen. Optional KleenScreen *PLUS*® envelopes filter out particulate down to .5 microns (trial package included). Standard equipment comes on casters, has a tank brush, and clean-out rod. Hands free oil return line connection. Drain valve interlock switch turns fryer's burners off when drain valve is opened on (A), (D) and (C) controls. Requires 120 volt, 60 Hz, 1 phase power supply.

CSA design certified. NSF listed.

SPECIFY TYPE OF GAS WHEN ORDERING

- ☐ Natural Gas
- ☐ Propane Gas

SPECIFY ALTITUDE

- ☐ Natural Gas for above 2,000 ft.
- ☐ Propane Gas for above 3,500 ft.

STANDARD FEATURES

- Filter system accommodates maximum of four fryer cabinets (GR45F), maximum of three (GR65F or GR85F).
- Boil Out ByPass™ easily removes boil out solution from fry tank without contact of drain manifold, filter pan or motor/ pump.
- Drain valve interlock switch – turns off gas burners automatically when draining oil on (A), (D), and (C) controls.
- 6" Casters adjustable – 2 locking, 2 non-locking.
- Drawn (seamless) 18 gauge stainless steel filter pan. 70 lbs. frying compound capacity on GR45F, 110 lbs. capacity on GR65 & GR85F.
- Paperless stainless steel filter screen filters from 2 sides filter area = 270 square inches. Micro Filtration Fabric Envelope filters out particulate down to .5 microns.
- ⅓ H.P. motor and pump circulates frying compound at a rate of 8.0 gallons per minute.
- One touch push button switch to engage pump and motor (solid state controls (A) & (D) and computer (C) models only).
- Tank brush and clean-out rod.
- 120 volt, 60 Hz, 1 phase (NEMA 5-15P).
- One year limited parts and labor warranty.
- 10 year fry tank limited warranty.
- 6' High Temperature Discard Hose.

ACCESSORIES (Packaged & Sold Separately)

- ☐ Stainless steel tank cover – doubles as a work surface top.
- ☐ Micro-Filtration Fabric Envelopes – 6 filters/per package.
- ☐ "Add-On" Frymate™ – VX15 or VX21S.
- ☐ Rear oil reclamation discard connection (Factory Installed).
- ☐ GR45F – Twin Basket Lifts (Factory Installed).
- ☐ GR65F & GR85F – Single and Twin Basket Lifts (Factory Installed).
- ☐ Prison Security Package (Factory Installed).
- ☐ Flexible gas hose with quick disconnect.

OPTIONS

- ☐ Second year extended limited parts and labor warranty.

REFERENCE MATERIALS

- See 1GR45 Spec Sheet F32630.
- See 1GR65 Spec Sheet F32631.
- See 1GR85 Spec Sheet F32632.
- See 1GRF Spec Sheet F32962 for single unit KleenScreen *PLUS*®.

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Central Restaurant Products

GR KLEENSCREEN *PLUS*® FILTRATION SYSTEM
BUILT-IN FILTER SYSTEM FOR 2GRF, 3GRF & 4GRF FRYERS

INSTALLATION INSTRUCTIONS

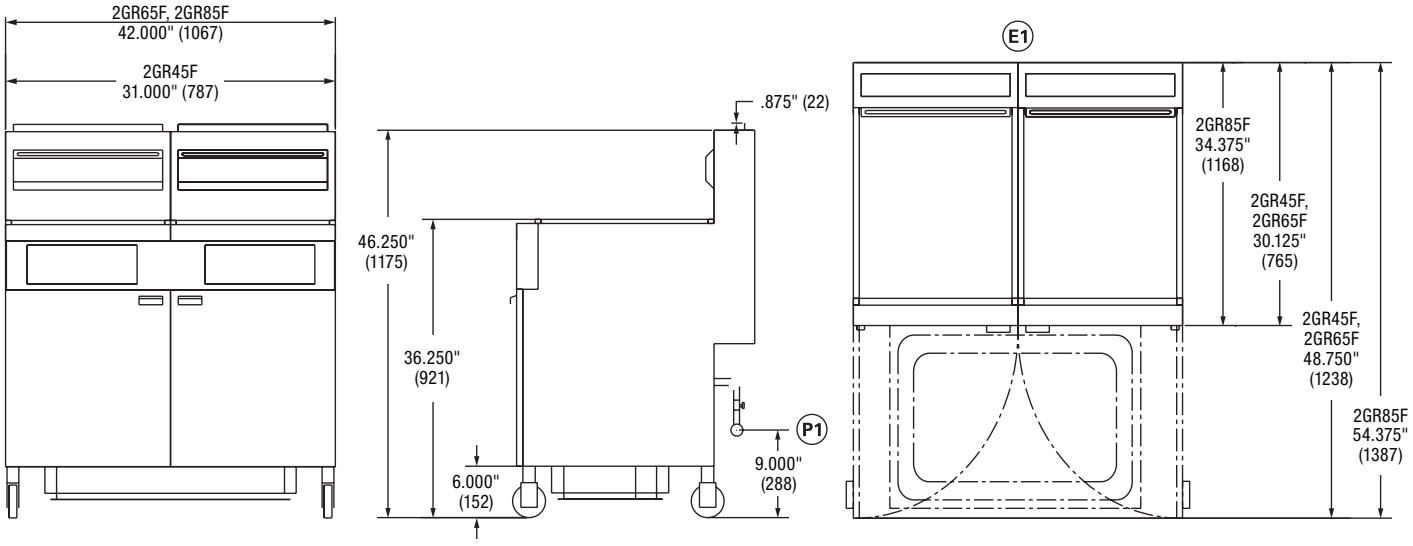
1. A combination valve with pressure regulator is provided with this unit.
   - Natural Gas 4.0" (102 mm) W.C.
   - Propane Gas 10.0" (254 mm) W.C.
2. An adequate ventilation system is required for Commercial Cooking Equipment. Information may be obtained by writing to the National Fire Protection Association, Batterymarch Park, Quincy, MA 02269. When writing refer to NFPA No. 96.
3. All models require a 6" (152 mm) clearance at both sides and rear adjacent to combustible construction.
4. All models require a 16" (407 mm) minimum clearance to adjacent open top burner units.
5. This appliance is manufactured for commercial installation only and is not intended for home use.

Service Connections:

(P1) 1¼" (32 mm) NPT common rear gas connection.

(E1) 120 volt, 60 Hz, 1 phase electrical connection (NEMA 5-15P).

NOTE: In line with its policy to continually improve its product, Vulcan reserves the right to change materials and specifications without notice.



Views
Front, Side and Top
2GR45F, 2GR65F, 2GR85F,

Model	Filter Pan Capacity	Filter Area / Fabric Envelope	Motor	Pump	Electric Amps	Electric Power	Battery Dimensions (Widths)		
							2 Fryers	3 Fryers	4 Fryers
GR45F	70 lbs.	270 sq. in 350 sq. in	⅓ HP 1750 RPM	8 Gal/Min	115V 5.0A	115V 60Hz 1Ph	31"	46½"	62"
GR65F	110 lbs.	270 sq. in 350 sq. in	⅓ HP 1750 RPM	8 Gal/Min	115V 5.0A	115V 60Hz 1Ph	42"	63"	—
GR85F									

This appliance is manufactured for commercial use only and is not intended for home use.

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